

Name: \_\_\_\_\_

Week of 15 April 2024

## **Practical Life**

### Pizza Making

This fun and delicious activity, which our students have enjoyed in school, must be performed with the full supervision of an adult.

#### **Ingredients:**

- 2 cups of self-rising flour
- 2 cups of plain Greek yogurt
- 1 cup shredded mozzarella cheese
- 1 cup of marinara/tomato sauce



#### **Directions:**

1. Pre-heat the oven to 375 degrees.
2. Thoroughly wash your hands.
3. Mix the flour and yogurt in a large bowl until the dough starts to form.
4. Lightly dust your workplace with flour.
5. Firmly knead the dough until it is smooth (add additional flour if necessary).
6. Roll the dough into a ball with your hands.
7. Use a rolling pin to flatten the dough into a pizza crust.
8. Dust a baking sheet with flour and place the flat crust on the sheet.
9. Slowly pour the marinara sauce on top of the pizza crust.
10. Use a brush or spatula to spread the sauce all over the dough.
11. Sprinkle the mozzarella cheese all over the sauce.
12. Bake the pizza for 10-12 minutes or until the crust is golden brown.
13. Let the pizza cool for 3-5 minutes before slicing.
14. Enjoy!

If you would like to send in a 3x5 hard copy photo of your child performing this task, we will be happy to post it on our Community at Work bulletin board. Seeing themselves on the board gives them a greater sense of pride and encourages independence.